

**AMENDMENTS TO THE CLAIMS:**

Please replace the claims with the claims provided in the listing below wherein status, amendments, additions and cancellations are indicated.

1-12. (Cancelled)

13. (Previously presented) A method for producing a pre-dough concentrate, comprising:

blending at least one thermally modified ground product, yeast and water to form a thick-liquid to solid paste or a suspension; [[and]]

cooling said thick-liquid to solid paste or said suspension to a temperature of about 0°C to 4°C within 72 hours to form the pre-dough concentrate; and

storing the pre-dough concentrate at a temperature in a range of 0° C and 6°C such that fermentation continues to a reduced extent.

14. (Currently amended) The method for producing a pre-dough concentrate according to claim 13, wherein the yeast ~~comprises a yeast from the following~~ is selected from the group or mixtures thereof: consisting of directly added compressed yeast, milk and yeast blend, [[or]] wild cultivated yeast which is inoculated naturally ~~from the~~ by exposure to ambient air, or mixtures thereof.

15. (Previously presented) The method according to claim 13 or 14, wherein the main fermentation is carried out at temperatures of 4 to 8° C.

16. (Previously presented) The method according to claim 13, wherein the main fermentation is severely inhibited by cooling to 0°C to 4°C.

17. (Previously presented) The method according to claim 13, wherein after blending, the pre-dough concentrate is heated to 25°C up to a maximum of 32°C, and within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 0°C to 4°C.

18. (Previously presented) The method for producing a pre-dough concentrate according to claim 13, 14, 16 or 17, wherein at least one thermally modified ground product, yeast and water is blended to a thick-liquid to solid paste and fermented in a solid state fermentation.

19. (Cancelled)

20. (Currently amended) A method for producing baked goods, wherein a pre-dough concentrate produced according to claim 13 or 29 is blended with flour,

water and cooking salt to form a final dough and is processed in accordance with ~~predetermined~~ a conventional direct dough ~~preparation recommendations~~ method.

21. (Currently amended) The method according to claim 20, wherein a fraction of 1.5 to 5 wt.% of the pre-dough concentrate produced according to claim 13 or 29 is processed to form a final dough using wheat flour.

22. (Currently amended) The method ~~[[of]]~~ according to claim 20, ~~characterized in that~~ wherein the gluten of the formally modified ground products is at least 60% denatured.

23. (Currently amended) The method ~~[[of]]~~ according to claim 21, ~~characterized in that~~ wherein the thermally modified ground products account for 6 to 50 wt.%.

24. (Currently amended) The method ~~[[of]]~~ according to claim 23, wherein the thermally modified ground products account for 22 to 39 wt.% of the pre-dough concentrate.

25. (Currently amended) The method ~~[[of]]~~ according to claim 15, wherein the main fermentation is carried out at around 6°C.

26. (Currently amended) The method ~~[[of]]~~ according to claim 16, wherein the main fermentation is severely inhibited by cooling to 2°C.

27. (Currently amended) The method ~~[[of]]~~ according to claim 17, wherein within 72 hours said pre-dough concentrate is cooled to a paste temperature of about 2°C.

28. (Currently amended) The method ~~[[of]]~~ according to claim 20, wherein said baked goods include bread.

29. (Currently amended) The method ~~[[of]]~~ according to claim 13, wherein a gluten content of the at least one thermally modified ground ~~products~~ product is at least 60% denatured.